

Diary

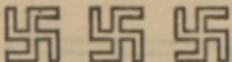
96

THE
CANADIAN
POCKET
DIARY

1929



PUBLISHED BY
THE BROWN BROTHERS, LIMITED
MANUFACTURING STATIONERS
TORONTO



IDENTIFICATION

My Name is

Address

Birthday

Age

Complexion

Height

Weight

In case of accident or illness please notify

Paul Christie

71 Boulton Dr.

If anyone should find this book kindly
return to above address.

THINGS HARD TO REMEMBER

Number on case of my Watch.....

" movement "

Automobile License No.....

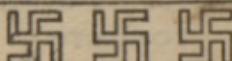
Engine No..... H.P.....

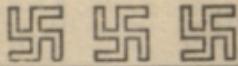
Size of Tires.....

Number of my Bank Pass-book.....

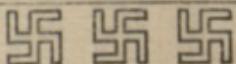
My accident insurance}
falls due on }.....

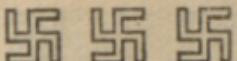
My life insurance
policies fall due on }.....





CALENDAR 1929





ECLIPSES 1929

In the year 1929 there will be two eclipses, both of the Sun.

I.—A Total Eclipse of the Sun, May 9, 1929. Invisible in North and South America. Visible as a partial eclipse in S.E. Africa, S.E. part of Asia and Australia except the Southern Coast. The line of totality passes N. Easterly over the S.E. portion of the Indian Ocean, the China Sea, and the Philippine Islands, ending in the Pacific Ocean.

II.—An Annular Eclipse of the Sun. Nov. 1, 1929, visible as a partial eclipse over New Brunswick, the Gulf of St. Lawrence, Nova Scotia and Newfoundland. The path of the Annular Eclipse passes S. Easterly across the Atlantic ocean to Africa, thence across Africa a little below the equator and ending in the Pacific Ocean.

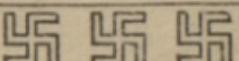
The Earth in Perihelion (nearest the Sun) January 1, 3 a.m., and in Aphelion (furthest from the Sun) July 4, 5 p.m.

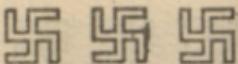
Standard Time

Standard time is used throughout Canada. It is divided into five divisions—the time in each division being one hour slower than the time in the adjoining division to the east.

DIVISIONS AS FOLLOWS

Name	GOVERNING MERIDIAN
ATLANTIC.....	80° or 4h from Greenwich
EASTERN.....	75° or 5h "
CENTRAL.....	90° or 6h "
MOUNTAIN.....	105° or 7h "
PACIFIC.....	120° or 8h "





Morning and Evening Stars, 1929

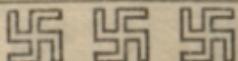
Mercury—Elongations January 22, May 15, and September 12. Seen soon after sunset in the western sky. Elongations March 4, July 3, and October 23, seen before sunrise in the eastern sky.

Venus—Evening Star to April 20, Morning Star to end of year. Greatest brilliancy March 14 and May 26. Western elongation $45^{\circ} 45'$ June 29. Conjunction with Moon October 30, Moon rising 4.38 a.m.

Mars—March 28, Quadrature with the Sun. Greatest distance from the Sun, May 13, 9 p.m. Conjunction with the Sun on December 3, becoming a morning star.

Jupiter—Evening Star to May 14, Morning Star to December 3, Evening Star to end of year. Conjunction with Mercury N, April 28, and with Venus South, July 14. Before and after opposition with the Sun on December 3rd it will become a very bright object in the sky about midnight.

Saturn—Morning Star to June 18. Evening Star to December 24, Morning Star again to end of year.





Rates of Postage

POST CARDS—Canada, Great Britain and other places in British Empire, U.S., Mexico or Cuba, 2c. each. All other countries, 4c. each.

LETTERS—Canada and United States, 2c. per oz. and 2c. for each additional oz. Great Britain and other places in British Empire, and Cuba, 3c. per oz. and 3c. each additional oz. For other countries, apply at Post Office.

NEWSPAPERS—Canada, U.S., Mexico, Great Britain and certain British possessions, 1c. per 4 oz. All other countries 2c. per 2 oz.

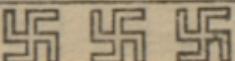
BOOKS, CATALOGUES, CIRCULARS, ETC.—Canada, U.S. or Mexico, 1c. per 2 oz. All other countries, 2c. per 2 oz. Limit of weight, Canada, 5 lbs., single book, 11 lbs. Limit of size, Canada, 3½ ft. in length, width or depth. Length and girth combined not to exceed 6 ft. Special rates and limits for other countries.

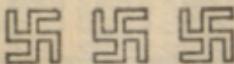
COMMERCIAL PAPERS, DOCUMENTS, ETC.—Canada, letter rate. Other countries, letter rate, or, in open covers, 10c. per 10 oz., and 2c. each additional 2 oz.

PARCELS—Canada, Great Britain and most countries to which Parcel Post extends, limit of weight, 15 lbs., limit of size, 3½ ft. length, width or depth; combined length and girth not to exceed 6 ft.

REGISTERED LETTERS—For Canada and all Postal Union countries, 10c. in addition to postage.

SAMPLES—Canada, U.S., and Mexico, 1c. per 2 oz. All other countries, 4c. per 4 oz. and 2c. each additional 2 oz. Limit of weight, Great Britain and Straits Settlements, 5 lbs.; Canada and all other countries, 1 lb. Limit of size, Great Britain, 2 ft. in length by 1 ft. in width or depth. Canada and all other countries, 1 ft. by 8 in. by 4 in., or, if in roll, 1 ft. in length by 6 in. in diameter.





THE SEASONS 1929

Ontario and Quebec—Eastern Standard Time.

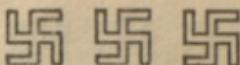
The Sun enters Aries, Spring begins March 20th, 9h. 35m. p.m. The Sun enters Cancer, Summer begins June 21st, 5h. 1m. p.m. The Sun enters Libra, Autumn begins September 23rd, 7h. 53m. a.m. The Sun enters Capricornus, Winter begins December 22nd, 2h. 53m. a.m.

For the Maritime Provinces these times are one hour later, for Manitoba one hour earlier, for Saskatchewan and Alberta two hours earlier and for British Columbia three hours earlier. For example in Manitoba the Spring begins at 8 hrs. 35m p.m. March 20th; and in the Maritime Provinces it begins at 10h. 35m. p.m. March 20th; the Summer at 6h. 1m. a.m. and so on.

BANK HOLIDAYS

Dominion of Canada only.—New Year's Day; Good Friday; Easter Monday; Victoria Day; King's Birthday; Dominion Day; Labor Day; Christmas Day. **Quebec**—In addition to above, Epiphany; Ascension Day; All Saints' Day; Conception Day. Also throughout the Dominion, any day appointed by proclamation for a General Fast or Thanksgiving.





1929

Golden Number	11
Epact	19
Solar Cycle	6
Dominical Letter	F
Roman Indiction	12
Julian Period (Year of)	6642

The year 5690 of the Jewish Era begins at sunset on October 4, 1929, Gregorian Calendar.

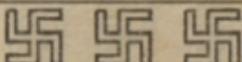
The year 1348 of the Mohammedan Era, or the Era of the Hegira, begins at sunset on June 8, 1929, Gregorian Calendar.

The 20th year of the reign of King George V. begins on May 6th, 1929.

The 63rd year of the Dominion of Canada begins on July 1st, 1929.

Festivals, Anniversaries, etc., 1929.

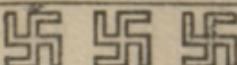
New Years Day Jan. 1	Trinity Sunday .. May 26
Ephiphany" 6	Corpus Christi .." 30
Septuagesima Sunday" 27	Birth of King George V. (1865) .. June 3
Quinquagesima .. Feb. 10	Hebrew Pentecost .." 14
Ash Wednesday .." 13	Birth of Prince of Wales (1894) .." 23
Quadragesima" 17	(Midsum. Day) .." 24
St. Patrick" Mar 17	*Dom. Day (Mon) July 1
Palm Sunday" 24	*Labor Day (Mon.) Sept. 2
*Good Friday" 29	Hebrew New Year Oct. 5
Easter Sunday" 31	Day of Atonement .." 14
*Easter Monday .. Apr. 1	1st Day of Feast of Tabernacles .." 19
St. George" 23	All Saints' Day .. Nov. 1
Accession of King George V" May 6	Armistice Day .." 11
Ascension Day" 9	1st Day in Advent Dec. 1
*Victoria Day" 24	Conception Day .. Dec. 8
Birth of Queen Mary (1867) .." 26	*Christmas Day (Wednesday) .." 25

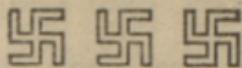




Value of Foreign Coins In Canadian
Currency for Customs Purposes

COUNTRY	STANDARD	MONETARY UNIT	Value in Canadian Currency
Argentine Republic	Gold & Silver	Peso.....	\$0.96.5
Austria-H'g'y	Gold.....	Crown.....	20.3
Belgium	Gold & Silver	Franc.....	19.3
Bolivia	Silver.....	Boliviano.....	45.9
Brazil	Gold.....	Milreis.....	54.6
Cen. Am. Sts.	Silver.....	Peso.....	43.9
Chili	Gold.....	Peso.....	36.5
China	Silver.....	Tael (Shanghai Haikwan)	64.8 72.2
Columbia	Silver.....	Peso.....	43.9
Cuba	Gold & Silver	Peso.....	92.6
Denmark	Gold.....	Crown.....	26.8
Ecuador	Silver.....	Sucre.....	41.8
Egypt	Gold.....	Pound.....	4.94.3
France	Gold & Silver	Franc.....	19.3
Germ'n Emp.	Gold.....	Mark.....	23.8
Greece	Gold & Silver	Drachma.....	19.3
India	Silver.....	Rupee.....	32.4
Italy	Gold & Silver	Lire.....	19.3
Japan	Gold & Silver	Yen—Gold.....	49.8
Liberia	Gold.....	Dollar.....	1.00
Mexico	Silver.....	Dollar.....	47.7
Netherlands	Gold & Silver	Florin.....	40.2
Norway	Gold.....	Crown.....	26.8
Persia	Kian.....	.08.3
Peru	Silver.....	Sol.....	43.9
Portugal	Gold.....	Milreis.....	1.08
Russia	Silver.....	Rouble-G'ld.....	51.5
Spain	Gold & Silver	Peseta.....	19.2
Sweden	Gold.....	Crown.....	26.3
Switzerland	Gold & Silver	Franc.....	19.8
Turkey	Gold.....	Piastre.....	.04.8
Venezuela	Gold & Silver	Bolivar.....	.19.43





Weights and Measures

MEASURE OF LENGTH

4 in.	make 1 hand
7.92 "	1 link
18 "	1 cubit
12 "	1 foot
6 ft,	1 fathom
3 "	1 yard
5½ yds.	1 rod
40 rods.	1 furlong
8 fur.	1 mile
1760 yds.	1 mile
69½ mls.	1 degree
60 geographical miles	make 1 degree.

SQUARE MEASURE

144 sq. in	... 1 sq. foot
9 "	ft... 1 " yard
30¾ "	yds... 1 " rod
40 "	rods 1 " rood
4 "	roods 1 " acre
10 "	ch'ns. 1 " acre
640 "	acres 1 " mile

AVOIRDUPOIS

16 drams	make 1 oz.
16 ozs.	" 1 lb.
100 lbs.	" 1 cwt.
20 cwt.	" 1 ton
2000 lbs.	" 1 ton

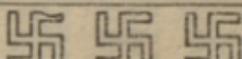
TROY

24 grains	make 1 dwt.
20 dwts.	" 1 oz.

LIQUID

4 gills	make 1 pint
2 pints	" 1 quart
4 quarts	" 1 gallon
4 teaspoons	make 1
	tablespoon
2 tablespoons	make 1
	ounce
2 ozs.	make 1 wine glass

Metre	3.280 feet
Kilometre	1093.6 yds.
Kilogramme	2.2046 lbs.
Centimetre3937 inches
Litre	1.760 pints
Hectare	2,471 acres
Knot or Marine Mile	1.15 statute miles





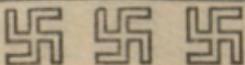
January, 1929

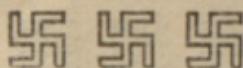
Moon's Phases			D.	H.	M.
Last Quarter.	2	11	44		
New Moon..	10	19	28		
First Quarter.	18	10	15		
Full Moon...	25	2	9		

		D	B.W.	S.R.	S.S.	M.R.				
							h	m	h	m
1	T	7	52	4	51	11	49		1	F
2	W	7	52	4	52	AM		2	S	
3	T	7	52	4	53	0	53	3	S	
4	F	7	52	4	54	1	57	4	M	
5	S	7	52	4	55	3	01	5	T	
6	S	7	52	4	56	4	04	6	W	
7	M	7	52	4	57	5	07	7	T	
8	T	7	52	4	58	6	08	8	F	
9	W	7	52	4	59	7	06	9	S	
10	T	7	51	5	00	Sets		10	S	
11	F	7	51	5	01	5	31	11	M	
12	S	7	51	5	02	6	37	12	T	
13	S	7	50	5	04	7	43	13	W	
14	M	7	50	5	05	8	51	14	T	
15	T	7	49	5	06	9	59	15	F	
16	W	7	49	5	07	11	08	16	S	
17	T	7	48	5	08	AM		17	S	
18	F	7	48	5	10	0	19	18	M	
19	S	7	47	5	11	1	33	19	T	
20	S	7	48	5	12	2	49	20	W	
21	M	7	46	5	14	4	07	21	T	
22	T	7	45	5	15	5	25	22	F	
23	W	7	44	5	16	6	35	23	S	
24	T	7	44	5	17	7	35	24	S	
25	F	7	43	5	18	Rises		25	M	
26	S	7	42	5	20	7	04	26	T	
27	S	7	41	5	21	8	19	27	W	
28	M	7	40	5	23	9	30	28	T	
29	T	7	39	5	24	10	39			
30	W	7	38	5	25	11	44			
31	T	7	37	5	27	AM				

February, 1929

Moon's Phases			D.	H.	M.
Last Quarter.	1	9	10		
New Moon..	9	12	55		
First Quarter.	16	19	23		
Full Moon...	23	13	59		





March, 1929

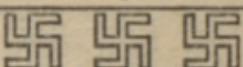
Moon's Phases D. H. M.				
Last Quarter.	3	6	9	
New Moon...	11	3	37	
First Quarter.	18	2	42	
Full Moon...	25	2	46	

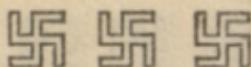
April, 1929

Moon's Phases D. H. M.				
Last Quarter.	2	2	29	
New Moon...	9	15	33	
First Quarter.	16	9	9	
Full Moon...	23	16	47	

D	D.W.	S.R.	S.S.	M.R.
		h m	h m	h m
1	F	6 56	6 06	AM
2	S	6 54	6 07	0 44
3	S	6 53	6 08	1 47
4	M	6 51	6 10	2 49
5	T	6 50	6 11	3 44
6	W	6 47	6 12	4 34
7	T	6 45	6 14	5 16
8	F	6 44	6 15	5 51
9	S	6 42	6 16	6 22
10	S	6 40	6 18	6 47
11	M	6 38	6 19	Sets
12	T	6 37	6 20	7 59
13	W	6 35	6 21	9 13
14	T	6 33	6 22	10 28
15	F	6 32	6 23	11 45
16	S	6 30	6 24	AM
17	S	6 28	6 26	1 01
18	M	6 26	6 27	2 14
19	T	6 24	6 28	3 18
20	W	6 22	6 30	4 12
21	T	6 21	6 31	4 54
22	F	6 19	6 32	5 28
23	S	6 17	6 33	5 55
24	S	6 16	6 35	6 19
25	M	6 14	6 35	Rises
26	T	6 12	6 37	8 16
27	W	6 10	6 38	9 23
28	T	6 09	6 39	10 29
29	F	6 07	6 40	11 34
30	S	6 05	6 41	AM
31	S	6 03	6 43	0 37

D	D.W.	S.R.	S.S.	M.R.
		h m	h m	h m
1	M	6 01	6 44	1 35
2	T	5 59	6 45	2 27
3	W	5 57	6 46	3 12
4	T	5 55	6 48	3 50
5	F	5 53	6 49	4 21
6	S	5 51	6 50	4 48
7	S	5 50	6 51	5 12
8	M	5 48	6 53	5 35
9	T	5 46	6 54	Sets
10	W	5 45	6 55	8 09
11	T	5 43	6 56	9 29
12	F	5 42	6 57	10 48
13	S	5 40	6 58	AM
14	S	5 38	6 59	0 05
15	M	5 36	7 01	1 13
16	T	5 35	7 02	2 11
17	W	5 30	7 03	2 56
18	T	5 31	7 04	3 31
19	F	5 30	7 06	4 00
20	S	5 28	7 07	4 24
21	S	5 26	7 08	4 45
22	M	5 24	7 09	5 04
23	T	5 23	7 11	Rises
24	W	5 21	7 12	8 15
25	T	5 20	7 13	9 20
26	F	5 18	7 14	10 25
27	S	5 17	7 15	11 26
28	S	5 16	7 16	AM
29	M	5 14	7 17	0 21
30	T	5 13	7 18	1 08





May, 1929

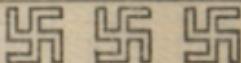
Moon's Phases D. H. M.				
Last Quarter.	1	20	26	
New Moon...	9	1	7	
First Quarter.	15	15	56	
Full Moon...	23	7	50	
Last Quarter.	31	11	13	

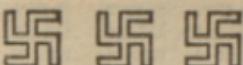
June, 1929

Moon's Phases D. H. M.				
New Moon...	7	8	56	
First Quarter.	14	0	15	
Full Moon...	21	23	15	
Last Quarter.	29	22	54	

D	D.W.	S.R.	S.S.	M.R.
		h m	h m	h m
1	F	5 11	7 20	1 49
2	W	5 10	7 21	2 21
3	T	5 08	7 22	2 50
4	S	5 07	7 23	3 14
5	S	5 05	7 25	3 36
6	M	5 04	7 26	3 58
7	T	5 03	7 27	4 20
8	W	5 01	7 28	4 45
9	T	5 00	7 29	Sets
10	F	4 59	7 31	9 45
11	S	4 57	7 32	11 00
12	S	4 56	7 33	AM
13	M	4 55	7 34	0 04
14	T	4 54	7 35	0 55
15	W	4 53	7 36	1 34
16	T	4 52	7 37	2 05
17	F	4 51	7 38	2 30
18	S	4 50	7 39	2 51
19	S	4 49	7 40	3 11
20	M	4 48	7 41	3 31
21	T	4 47	7 42	3 52
22	W	4 46	7 43	4 15
23	T	4 45	7 44	Rises
24	F	4 45	7 45	9 17
25	S	4 44	7 46	10 13
26	S	4 43	7 47	11 04
27	M	4 42	7 48	11 47
28	T	4 41	7 49	AM
29	W	4 41	7 50	0 22
30	T	4 40	7 51	0 51
31	F	4 40	7 51	1 18

D	D.W.	S.R.	S.S.	M.R.
		h m	h m	h m
1	S	4 39	7 52	1 39
2	S	4 39	7 53	2 00
3	M	4 38	7 54	2 21
4	T	4 38	7 54	2 44
5	W	4 38	7 55	3 10
6	T	4 37	7 56	3 43
7	F	4 37	7 56	Sets
8	S	4 37	7 57	9 47
9	S	4 36	7 58	10 46
10	M	4 36	7 58	11 31
11	T	4 36	7 59	AM
12	W	4 36	7 59	0 06
13	T	4 35	8 00	0 33
14	F	4 35	8 01	0 57
15	S	4 35	8 01	1 17
16	S	4 35	8 01	1 37
17	M	4 35	8 02	1 58
18	T	4 35	8 02	2 19
19	W	4 35	8 03	2 44
20	T	4 36	8 03	3 15
21	F	4 36	8 03	Rises
22	S	4 36	8 03	9 00
23	S	4 36	8 03	9 44
24	M	4 37	8 03	10 23
25	T	4 37	8 04	10 54
26	W	4 37	8 04	11 20
27	T	4 38	8 04	11 43
28	F	4 38	8 04	AM
29	S	4 39	8 03	0 03
30	S	4 39	8 03	0 24





July, 1929

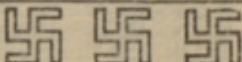
Moon's Phases D. H. M.				
New Moon...	6	15	47	
First Quarter.	13	11	5	
Full Moon...	21	14	21	
Last Quarter.	29	7	56	

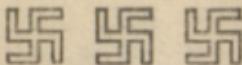
D	B.W.	S.R.	S.S.	M.R.
		h m	h m	h m
1	M	4 39	8 03	0 45
2	T	4 40	8 03	1 09
3	W	4 41	8 03	1 36
4	T	4 41	8 03	2 12
5	F	4 42	8 02	2 59
6	S	4 43	8 02	Sets
7	S	4 44	8 02	9 22
8	M	4 44	8 01	10 02
9	T	4 45	8 01	10 34
10	W	4 45	8 00	10 59
11	T	4 46	8 00	11 21
12	F	4 47	8 00	11 41
13	S	4 48	7 59	AM
14	S	4 48	7 59	0 02
15	M	4 49	7 58	0 23
16	T	4 50	7 58	0 47
17	W	4 50	7 57	1 16
18	T	4 51	7 56	1 50
19	F	4 52	7 55	2 32
20	S	4 53	7 54	3 21
21	S	4 54	7 53	Rises
22	M	4 55	7 52	8 56
23	T	4 56	7 52	9 24
24	W	4 58	7 50	9 48
25	T	4 59	7 50	10 08
26	F	5 00	7 48	10 29
27	S	5 01	7 47	10 50
28	S	5 02	7 46	11 11
29	M	5 03	7 45	11 36
30	T	5 04	7 44	AM
31	W	5 04	7 43	0 07

August, 1929

Moon's Phases D. H. M.				
New Moon...	4	22	40	
First Quarter.	12	1	1	
Full Moon...	20	4	42	
Last Quarter.	27	15	2	

D	D.W.	S.R.	S.S.	M.R.
		h m	h m	h m
1	T	5 05	7 42	0 47
2	F	5 06	7 41	1 39
3	S	5 08	7 40	2 45
4	S	5 09	7 39	Sets
5	M	5 10	7 37	8 30
6	T	5 11	7 36	8 58
7	W	5 12	7 34	9 22
8	T	5 13	7 33	9 44
9	F	5 15	7 31	10 05
10	S	5 16	7 30	10 26
11	S	5 17	7 29	10 50
12	M	5 18	7 27	11 17
13	T	5 19	7 25	11 49
14	W	5 21	7 24	AM
15	T	5 22	7 23	0 28
16	F	5 23	7 21	1 15
17	S	5 23	7 20	2 09
18	S	5 25	7 18	3 09
19	M	5 26	7 17	4 15
20	T	5 27	7 15	Rises
21	W	5 28	7 14	8 13
22	T	5 29	7 12	8 33
23	F	5 30	7 10	8 54
24	S	5 31	7 08	9 15
25	S	5 33	7 07	9 39
26	M	5 34	7 05	10 07
27	T	5 35	7 03	10 42
28	W	5 36	7 02	11 28
29	T	5 37	7 00	AM
30	F	5 38	6 58	0 27
31	S	5 40	6 56	1 37





September, 1929

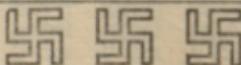
Moon's Phases D. H. M.			
New Moon...	3	6	48
First Quarter.	10	17	57
Full Moon...	18	18	16
Last Quarter.	25	21	7

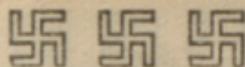
October, 1929

Moon's Phases D. H. M.			
New Moon...	2	17	19 pm
First Quarter.	10	13	5 pm
Full Moon...	18	7	6 am
Last Quarter.	25	3	21 am

D	D.W.	S.R.	S.S.	M.R.
		h m	h m	h m
1	S	5 41	6 55	2 55
2	M	5 42	6 53	4 16
3	T	5 43	6 51	Sets
4	W	5 44	6 50	7 44
5	T	5 45	6 48	8 07
6	F	5 46	6 46	8 28
7	S	5 47	6 44	8 51
8	S	5 48	6 42	9 16
9	M	5 49	6 41	9 47
10	T	5 51	6 39	10 22
11	W	5 52	6 37	11 07
12	T	5 53	6 35	11 59
13	F	5 54	6 33	AM
14	S	5 55	6 31	0 58
15	S	5 57	6 29	2 02
16	M	5 58	6 27	3 08
17	T	5 59	6 26	4 15
18	W	6 00	6 24	Rises
19	T	6 01	6 22	6 59
20	F	6 02	6 21	7 20
21	S	6 03	6 19	7 43
22	S	6 04	6 17	8 09
23	M	6 05	6 15	8 43
24	T	6 06	6 13	9 24
25	W	6 08	6 11	10 18
26	T	6 09	6 09	11 23
27	F	6 10	6 07	AM
28	S	6 11	6 05	0 36
29	S	6 13	6 04	1 54
30	M	6 14	6 02	3 13

D	D.W.	S.R.	S.S.	M.R.
		h m	h m	h m
1	T	6 15	6 01	4 28
2	W	6 15	5 59	Sets
3	T	6 17	5 57	6 29
4	F	6 18	5 55	6 50
5	S	6 19	5 53	7 15
6	S	6 20	5 51	7 43
7	M	6 22	5 50	8 18
8	T	6 23	5 48	8 59
9	W	6 24	5 46	9 48
10	T	6 25	5 44	10 54
11	F	6 27	5 42	11 45
12	S	6 28	5 41	AM
13	S	6 29	5 39	0 51
14	M	6 31	5 37	1 57
15	T	6 32	5 36	3 05
16	W	6 33	5 34	4 13
17	T	6 34	5 32	5 23
18	F	6 35	5 31	Rises
19	S	6 36	5 29	6 11
20	S	6 37	5 28	6 42
21	M	6 39	5 26	7 22
22	T	6 40	5 24	8 12
23	W	6 42	5 23	9 14
24	T	6 43	5 21	10 26
25	F	6 44	5 20	11 42
26	S	6 45	5 18	AM
27	S	6 47	5 17	0 59
28	M	6 48	5 15	2 14
29	T	6 50	5 14	3 28
30	W	6 51	5 12	4 38
31	T	6 52	5 11	5 44





November, 1929

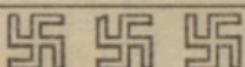
Moon's Phases			D. H. M.
New Moon...	1	7	1
First Quarter.	9	9	10
Full Moon...	16	19	14
Last Quarter.	23	11	4
New Moon...	30	23	48

D	B.W.	S.R.	S.S.	M.S.
		h m	h m	h m
1	F	6 53	5 09	5 17
2	S	6 55	5 08	5 43
3	S	6 56	5 07	6 14
4	M	6 57	5 06	6 53
5	T	6 58	5 05	7 39
6	W	6 59	5 03	8 33
7	T	7 01	5 02	9 32
8	F	7 02	5 01	10 35
9	S	7 04	5 00	11 41
10	S	7 05	4 58	AM
11	M	7 06	4 57	0 47
12	T	7 08	4 56	1 54
13	W	7 09	4 55	3 01
14	T	7 11	4 54	4 11
15	F	7 12	4 53	5 25
16	S	7 13	4 52	Rises
17	S	7 15	4 51	5 16
18	M	7 18	4 50	6 03
19	T	7 17	4 49	7 03
20	W	7 18	4 49	14
21	T	7 19	4 48	30
22	F	7 20	4 47	10 49
23	S	7 22	4 47	AM
24	S	7 23	4 46	0 15
25	M	7 24	4 45	1 18
26	T	7 25	4 45	2 28
27	W	7 27	4 44	3 37
28	T	7 28	4 44	4 46
29	F	7 29	4 43	5 54
30	S	7 30	4 43	Sets

December, 1929

Moon's Phases			D. H. M.
First Quarter.	9	4	42
Full Moon...	16	6	38
Last Quarter.	22	21	27
New Moon...	30	18	42

D	B.W.	S.R.	S.S.	M.S.
		h m	h m	h m
1	S	7 31	4 42	4 49
2	M	7 33	4 42	5 33
3	T	7 34	4 42	6 24
4	W	7 35	4 41	7 21
5	T	7 36	4 41	8 23
6	F	7 37	4 41	9 26
7	S	7 38	4 41	10 31
8	S	7 39	4 41	11 36
9	M	7 40	4 41	AM
10	T	7 40	4 41	0 42
11	W	7 41	4 41	1 49
12	T	7 42	4 41	2 59
13	F	7 43	4 41	4 13
14	S	7 44	4 41	5 32
15	S	7 44	4 42	6 52
16	M	7 45	4 42	Rises
17	T	7 46	4 42	5 52
18	W	7 46	4 43	7 10
19	T	7 47	4 43	8 32
20	F	7 48	4 43	9 51
21	S	7 48	4 44	11 08
22	S	7 49	4 44	AM
23	M	7 49	4 45	0 20
24	T	7 50	4 46	1 29
25	W	7 50	4 46	2 37
26	T	7 50	4 47	3 45
27	F	7 51	4 47	4 53
28	S	7 51	4 48	5 59
29	S	7 51	4 49	7 02
30	M	7 52	4 49	Sets
31	T	7 52	4 50	5 13



Memorandum from 1928

Felicie Parmelee's
Recipes

1902 - 1934

Memorandum from 1928

Olives Grubbs Bread

1 qt. Coarse Graham
flour (not sifted)

1 small tsp salt

1 tsp soda

$\frac{1}{2}$ cup molasses

1 pt sweet milk

5 cld molasses &
milk together. Mix
dry, add to liquid
bake 30 to 40 min

January

Tuesday 1

1929

Brown Bread (Etel)

8 cups graham flour
(not sifted)

2 1/8 ps B. Soda
2 " Salt

2 1/2 Bsp molasses
1 pt. buttermilk,
Dissolve Soda in

Wednesday 2

1 Bsp boiling water
Pour into buttermilk
add to other ingredients
Bake 1 hr

January Thursday 3

1929

Dale Buns

Roll light bread dough
thin, spread with soft
butter & then with chopped
dates, Roll up & cut in
 $\frac{1}{4}$ inch slices with sharp
knife. Let rise in a
buttered pan until double
in bulk, bake in hot
oven

Friday 4

January

Saturday 5

1929

Maple Buns

Sift 1 qt. flour, 1 tbsps salt
& 4 heaping tbsps b. powder
Work in with fingers $\frac{1}{3}$ cup
butter, add just enough
milk to make dough

Roll out thin, spread
butter & maple or brown
sugar. Roll up & slice
Sunday 6
Place slices in buttered
pan, Bake in hot oven
When done spread
melted sugar over tops
& put back in oven
for few minutes

January

Monday 7

1929

Johnny Cake

$\frac{1}{2}$ cup butter, 1 cup milk
 $\frac{1}{2}$ " sugar 1 C corn
 $\frac{1}{2}$ meal, 2 C's flour.
3 eggs, 3 tps, 6. Pwd
 $\frac{1}{4}$ tsp salt, Bake
in muffin pans

Tuesday 8

January Wednesday 9 1929

"Our" Johnny Cake

$\frac{1}{2}$ c. butter

3 eggs

1 c. milk

$\frac{1}{2}$ c. sugar

1 c. cornmeal

2 c. flour

3 tps. b. powder

$\frac{1}{2}$ tsp salt (small)

Thursday 10

Bake 20 minutes

January Friday 11 1929

Baking powder Biscuits

Rub together

3 c. flour

~~3/4 c.~~ butter

1 $\frac{1}{2}$ tsps salt

3 tsps b. pd.

Milk enough to

Saturday 12

moisten

January

Sunday 13

1929

Fudge Calle. ("floss")

1 C. Sugar

1 Tbsp Cocoa

$\frac{1}{4}$ cup butter

1 egg

1 tsp Salt

1 .. Soda dissolved in $\frac{1}{2}$

C. Sour milk

$1\frac{1}{2}$ as flour

Monday 14

1 Tbsp B. pwo.

$\frac{1}{4}$ C. Boiling water.

Vanilla

Ginger & filling. 1c. Sugar

1 Tbsp Cocoa 1c. hot Oats

1 " butter, 1 heaping Tbsp
Cornstarch mixed in $\frac{1}{2}$
cup cold water Vanilla

January

Tuesday 15

1929

Walnut Wafers

2 cups (Scant) Brown Sugar
 $\frac{1}{2}$ lb Walnuts, Crushed,
3 1/3 Bsp (even) flour
 $\frac{1}{4}$ tsp b. pow
 $\frac{1}{2}$ " salt
 $\frac{3}{2}$ eggs

Wednesday 16

Beat eggs, add sugar
salt, flour & earthly nuts.
Drop shell spoonfulls
on buttered pans. Bake
mod. oven till brown.
(Roll & fold immediately
(ice fished sweetened whipped
cream))

January Thursday 17 1929

"Mother's" Wafers or
Trifles

1 egg well beaten little
salt flour to make stiff
enough to roll out +
Cut paper thin. Fry in
lard. When they rise to the
surface turn them over, &
they are done. Put a dab
Friday 18

of jelly in centre of each

Austen recipe adds

1 Tbsp sugar (ounds
Sensible)

January Saturday 19

1929

Ice Box Cookies

$\frac{3}{4}$ lb butter, 1 c. W. sugar
 $\frac{1}{4}$ c. brown sugar. 2 eggs
(unbeaten) 1 tsp (Scant) Soda
 $\frac{3}{4}$ c. walnuts. 5 c's flour
Salt & vanilla

Put roll in ice box
when want to slice thin
& bake. Sunday 20

(It reads "roll out on
board & put out (in
ice box) over night, cut
thin" etc)

January

Monday 21

1929

Peanut Cookies

2 TBsp butter

$\frac{1}{4}$ c. sugar

1 egg

$\frac{1}{2}$ c. flour 1 Tsp b. pwo.

$\frac{1}{4}$ Tsp salt. 1 TBsp milk

$\frac{1}{2}$ cup finely chopped peanuts

1 Tsp lemon juice

Tuesday 22

Cream butter and sugar, beaten eq
& mixed & ~~lifted~~ dry, then
milk, peanuts & lemon juice
Drop from ~~tspon~~ a
on buttered baking sheet, 1
inch apart. Place $\frac{1}{2}$ pint on
each. Bake slow oven 12
to 15 mins. Makes 30
cookies

January Wednesday 23 1929

Orange Layer Cake

1 C. W. Sugar
1 $\frac{1}{2}$ iBsp. Butter } Cream
2 eggs, 1 C. milk, $\frac{1}{2}$
tsp Salt 1 $\frac{1}{2}$ C. flour
2 15ps b. pws.

Put whole orange -

minus seeds, ^{Thursday 24} 1 cup
raisins through fine
meat chopper, add $\frac{1}{2}$
tsp soda ~~dry~~ to the
fruit, ~~apart~~ into the
batter.

Ethel White

January

Friday 25

1929

Spanish Bun

Yolks 2 eggs

$\frac{3}{4}$ c. butter

2 c's brown sugar

2 " flour 1 cup milk

3 Tsp's b. prod.

2 " Cinnamon

1 " Cloves

Saturday 26

Boiled icing

2 c's brown sugar

$\frac{1}{2}$ c. water boil till

nearly brittle, beat into

2 stiffly beaten whites
flavored with Cinnamon

January

Sunday 27

1929

Jessie Rose's
Japanese Icing
 $1\frac{1}{2}$ cups icing sugar
scant $\frac{1}{2}$ c. butter
White 1 egg

cream $\frac{1}{2}$ sugar with all
the butter, beating it a
long time

Monday 28

Beat egg white with
rest of sugar - Mix
all together & beat well
again. Add nuts, dates,
peel cherries, peel a
what hewl if you.

January Tuesday 29 1929

"Mother's" Sponge Cake

4 eggs - beat w's & yolks
separately till stiff.

Add to the whites 1 cup
Sugar - to the yolks

1 Tsp Vinegar - put
yolks & wh's together
add 1 cup. sifted flour

Wednesday 30

Bake in mod. oven.

January Thursday 31

1929

Jelly Roll.

Beat yolks 3 eggs
with 1 cup sugar add 2
+ 3 spoons milk. Beat whites
to a froth add to above
Sift 1 cup flour with 1
heaping tsp b. powder -
add to rest, flavour
with lemon. Bake in
8" square pan at once in
mod. oven. While hot
remove from pan & lay
on cloth wring out gel
later. Spread with jelly
& roll quickly. Sprinkle
outside with powdered
sugar.

February Friday 1

With lemon. Bake in
8" square pan at once in
mod. oven. While hot
remove from pan & lay
on cloth wring out gel
later. Spread with jelly
& roll quickly. Sprinkle
outside with powdered
sugar.

February Saturday 2 1929

Almond Cake -

$\frac{3}{4}$ cup butter, 1 c. sugar,
 $\frac{1}{2}$ c. milk. 3 eggs - whites
separately beaten separately.

2 c's flour 2 level Tsp's
B. powder. 1 lb almonds
blanched & sliced, & stirred
in last. Save a few
whole for top & a
white ring.

Sunday 3

February

Monday 4

1929

Chocolate Cake

$\frac{1}{2}$ c. butter

$1\frac{1}{2}$ c. sugar

Yolks 4 eggs

Beat together add 2 g

Chocolate dissolved in

5 TBspns boiling water

$\frac{1}{2}$ c. milk $1\frac{3}{4}$ c. flour

Tuesday 5

2 TBspns 6. pure - 1 TBsp

Vanilla - White 9 ite

for eggs beaten
stiff folded last.

Bake in square
flat tin.

February Wednesday 6

1929

White Heather Cake

1st prize in New York.

$\frac{1}{2}$ c. butter creamed with
1 c. s. sugar $\frac{1}{2}$ c. cold
water $1\frac{1}{2}$ c. flour 1
tsp B. pwo. $\frac{1}{2}$ tsp extract of
almond. Last of all mix in
beaten whites of 3 eggs

Bake in layers twice in hot
oven.

Thursday 7

Fishing. Boil $1\frac{1}{2}$ c. s. sugar
with 6 tsps water till it
threads from a spoon. Pour
onto beaten white of 1 egg
flavor with almond extract
spread between & a top
& cover with grated fresh
cocoanut - or desiccated, if you
must. Nelly if all took fluffy

February Friday 8 1929

Devil's Food

$\frac{1}{4}$ C. cake Batters Chocolate
dissolved in 1 cup boiling
Water
2 C's W. Sugar
 $\frac{1}{2}$ C. butter
1 Tsp Soda dissolved in
 $\frac{1}{2}$ cup warm milk

Saturday 9

2 Cups flour, 1 Tsp
B. poud, 2 eggs Vanilla
all egg whites
last.

February Sunday 10

1929

1 minute icing
Have water boiling hard
in bottom of double
boiler - keep it going.

$\frac{3}{4}$ cups w. Sugar
1 egg white not
beaten - 3 TBspns cold
water.

Monday 11

Beat hard with
dover beater for 7
minutes while it cooks
flavor after you
take it off stove - Ice
calle at once.

February Tuesday 12

1929

Hot Chocolate Sauce

Melt 2 Sq's Chocolate
add 1 C sugar $\frac{1}{2}$ C. boiling
water 2 Tbsp $\frac{1}{2}$ butter
 $\frac{1}{9}$ 1sp Salt Stir & cook
til smooth & glossy -
about 12 mins - then
add 1 Tsp. Vanilla & Serve

Hot with Wednesday 13
pudding or
Ice-Cream.

February Thursday 14 1929

"Ambrosia"

1 lb oranges, sliced
1 fresh coconut grated
Sugar to taste
Alternate layers in a
dish with coconut in
tsp

"Ambrosia" No 4.

1 Pineapple sliced
1 Small box strawberries
6 bananas } thinly
6 oranges } sliced
1 lemon
Sugar to taste, 1 wine
glass of sherry or Madeira
cliff or sawe

February Saturday 16

1929

Ginger Pudding

2 tbsps butter (A $\frac{1}{2}$ lb)
1 tsp Soda 1 C. Molasses
1 " salt, Mix & add
1 C. Warm water 2 C's
flour $\frac{1}{2}$ tsp ginger
 $\frac{1}{4}$ tsp allspice $\frac{1}{4}$ cloves

Bake or Steam -

Sunday 17

Serve with ~~Scald~~ Sauce

or

1 1/2 tbsps butter
1 " sugar
1 dessertspoon corn starch
1 lbs molasses
4 cups water. Boiled

February Monday 18

1929

62 $\frac{3}{4}$ cup sugar (caramelize)
1 1/2 cup butter mix & add
2 1/2 flour, 1 cup boiling
water & 1 wine glass
brandy.

Tuesday 19

February Wednesday 20 1929

Caramel Pudding.

2 c's scalding milk
2 1b sps cornstarch, stirred
smooth in a little milk
Beat & add 2 well beaten
eggs & 1 Tsp Salt

Brown 1 cup Sugar
in dry pan, add milk

Thursday 21
Mix till smooth. Stir
constantly till all melted
& thick. Add 1 Tsp
Vanilla. Put in a
hot mould & cover
when set with
whipped cream

February Friday 22 1929

"Fathers"

Much Pea Soup

1 1/2 cups dried whole
peas Soaked over night

1 potato, a piece of
turnip 2 onions, 2
dried red peppers, a
piece of fat pork about
4" square, 4 radishes
1 slice of bread, sage
and Savory
Thyme, + salt.

Saturday 23

Put peas to boil in
3 qts water. Cut up

February Sunday 24

1929

add meat & vegetables
& boil for meat 4
or 5 hours.

Squash Soup.

1 cup squash cutted
& strained to 1 pt
Soup stock

Monday 25

corn曲折 & flour
add above, then out
with milk & cream

$\frac{1}{4}$ tsp Alay salt
is good. This may be
made like C. of Potato
soup.

February Tuesday 26

1929

Chestnut Stew for Turkey

3 cups Chestnuts
(or peanuts)

$\frac{1}{2}$ " butter

$\frac{1}{2}$ tsp Salt

$\frac{1}{2}$ " pepper

$\frac{1}{4}$ cup Cream

Wednesday 27

1 " bread or cracker

Crumbs

Shell and blanch chestnuts. Boil
in salted water until soft
enough to go through potato
ricer. Add half the butter,
seasonings, cream. Melt remaining
butter and 15 Crumbs. —
Combine everything

February Thursday 28 1929

Turner Daddie
Delmonico

Pick the par-boiled
fish into rather small
pieces - add 1 cup milk
milk & 1 cup grated
cheese. When the
cheese has melted add

March

Friday 1

1 beaten egg & serve
at once.

March

Saturday 2

1929

Scalloped Oysters

Dry bread in oven & roll
to crumbs. Grease a
casserole, put alternate
layers of crumbs well
seasoned, & oysters salt
with 9 butter on each.

Between each layer put
a little warm milk to
moisten. Beat 2 eggs &
add $\frac{3}{4}$ cup milk, pour
over all & bake about
 $\frac{3}{4}$ hr.

March

Monday 4

1929

Oyster Pie

Line a buttered baking dish with pastry & place in it a layer of big oysters. Rub 2 tbsps butter & 2 q. flour together, place small bits with pepper & salt & each layer of oysters till dish nearly full.

Tuesday 5

Pour on enough oyster liquor to within inch of the top. Cover with rich pie crust & bake till a delicate brown.

March

Wednesday 6

1929

Pigs in Blankets

Cook large oysters in
their own liquor till
nearly done, drain on a
cloth, wrap each in a
very thin slice of bacon -
fasten with tooth pick

Put ^{Thursday 7} strainer

into hot lard - Sewe
or small squares of
towel

March

Friday 8

1929

Lobster Croquettes

Mix chopped lobster
Seasoned with dry
mustard, cayenne
a salt with $\frac{1}{15}$

annet & rich white

sauce. Saturday 9 when cold

form into
croquettes roll in
beaten egg & bread-
crumbs & fry in
hot lard.

March

Sunday 10

1929

Oyster Sauce

for fish or poultry.

het 3 doz oysters cover
a boil in their own
liquor remove oysters,
strain liquor add enough
milk & butter to make
1 pt.

Monday 11
Boil the oysters
add to sauce, with

Cayenne & anchovy
sauce to season

Keep hot in
double boiler

March

Tuesday 12

1929

Balle Tomates
stripped with finely
chopped onion &
bread crumbs well
Seasoned & topped
with butter

Wednesday 13

March

Thursday 14

1929

Cow Eggs

beat an egg, add 1
cup canned corn $\frac{1}{4}$ c.
flour, salt pepper
Drop by spoonful
into deep fat to cook
Serve with fish etc.

Friday 15

March

Saturday 16

1929

Chase sticks

3 1/2 sp. grated cheese

3 " flour

red pepper & salt

and 1 1/2 sp. melted
butter, 1 - hot water

Yolk 1 egg

Sunday 17

Roll as for cookies

Cut in strips

Belle is mis

March

Monday 18

1929

Stuffed egg plant

Boil 1 egg plant, cut in halves

Mince 1 onion, 1 clove garlic & 1 green pepper finely. Add $\frac{1}{2}$ cup crooked ham " 2 c's bread crumbs

Tuesday 19

$\frac{1}{2}$ c. tomato pulp

Light paprika, seasonings & tomatoes. Fill the halves. Cover with crumbs & 8 oz q butter, & brown in oven

March

Wednesday 20

1929

Ham & Oysters.

Broil sliced cooked
ham in a buttered
pan without actually
browning it. Put in a
hot platter. Put $\frac{1}{2}$ c
cream into the pan
when it bubbles put in

Thursday 21

1 pt. oysters. Season
with butter, ppp, salt
Cook till oysters
open and pour over
ham & serve at
once

March

Friday 22

1929

Sweet Potato Fritters

1 pt mashed cooled s.

potato, 2 eggs $\frac{1}{4}$ Tsp

Salt 1 cup pastry

flour 1 Tsp. b. prod.

Dry salt sweet

milk - drop by spoon

Saturday 23

into hot fat, fry

delicate brown

serve with tomato

sauce

March

Sunday 24

1929

Baked Squash

Boil, mash & let
Squash cool - then
beat 2 eggs, 1 Tbsp
melted butter, 3 "
milk, salt, & pepper

or more

Monday 25

Put in baked case
sift dry crumbs
on top, Bake in
grill oven

March

Tuesday 26

1929

Baked Cabbage

slice, boil, drain,
chill. Chop fine &
add 2 beaten eggs
1 1/2 cup butter & 3
Cream - Pepper salt

Wednesday 27

Stir well, bake in
buttered dish until
brown, eat very
hot

March

Thursday 28

1929

Potatoes with Green Peppers

Peel & dice

Potatoes (1 qt) Seed
2 green peppers
cut in strips. Put

into steamer

Friday 29

cover with water
boil 18 minutes.

Drain, Sprinkle a
drizzle with flour
salt & pepper. Turn
into serving dish dot
with butter flavor with cream

April

Sunday 7

1929

Almond Icing

May 1st?

1 lb. blanched almonds

1 1/2 tsps rose water

yolks of eggs

1 1/2 lbs icing sugar ^{white if} needed

1/2 tsp bitter almond flavor

Put blanched almonds through food chopper, yolks at

Monday 8

Paste; add unbeaten eggs

flavoring & sugar. Stiff dough

Dredge a pastry board with

icing sugar - not so fat

mix true to desired thickness

moisten hands with cold

water, shape icing to it

Let stand 24 hrs before

coating with other icing

1921

April

Tuesday 9

1929

A. Daper's Yule Pudding

1 lb each of

Sultanas, Suet, Almonds,
Flour, Currants

1/2 lb almonds

2 1/2 c's bread crumbs

1/2 " brown Sugar

1/2 " Mincemeat

Wednesday 10

1 1/2 c's Milk

1 " Mixed peel

1 " Dates

4 1/2 spoons b. powd.

1/2 " Salt

1/2 " Spices

Heat milk, add b. powder
eggs, mixed peel. Mix dry, add
flour. Sift.

April

Thursday 11

1929

Christie's Cake

2 lbs raisins

$\frac{1}{2}$ lb mixed peel

$\frac{1}{2}$ lbs dates, flour butter

brown sugar. 3 lbs currants

$\frac{1}{2}$ lbs almonds

1 cup orange juice, 1 Tbsp

rose water, 1/2 p. Soda

1 cup strawberry juice

1 Doz. Eggs

Friday 12

$\frac{1}{2}$ cup strong coffee and cream

1 Tsp mace, 2 allspice,

2 cinnamon $\frac{1}{2}$ Tsp

cloves. Spices may be
varied to taste

Line cake pan with 3
layers paper top one bottom

April

Saturday 13

1929

Prepare fruit & dredge it
with part of the flour

Cream butter add sugar
eggs, few at a time, beat
till sugar dissolves add coffee
& molasses

Brown the flour, sift
in flour, spices & Soda
& beat 10 to 15 minutes.

Sunday 14

Add the fruit. Cook in
mod. oven 3 or 4 hrs

Many did not brown
flour or add chocolate
you may if you like

April

Monday 15

1929

"Marble Cakes"

↓ To use up yolks & eggs
↓ whites. Light

1 $\frac{1}{2}$ cups sugar $\frac{1}{2}$ c. butter
 $\frac{1}{2}$ c. milk 3 tsps & 1/2
whites 4 eggs 2 $\frac{1}{2}$ c. flour
2 tsps C. of tartar & 1/2 Soda

Dough

Tuesday 16

1 cup brown sugar
 $\frac{1}{2}$ " molasses
 $\frac{1}{2}$ " butter & $\frac{1}{2}$ milk
 $2\frac{1}{2}$ " flour 2 1/2 tsps C. of
tartar 4 yolks 4 eggs
cloves, allspice,
nutmeg & cinnamon

April

Wednesday 17

1929

Coffee Cake

$\frac{1}{2}$ c. butter 1 c. brown sugar
1 c. molasses 1 c. sharp
coffee, 1 beaten egg 4
c's flour 1 heaping tsp
b. powder, 1 tablespoon
cinnamon, 1 clove
2 lb seedless raisins

$\frac{1}{4}$ lb ^{Thursday 18} dried peel

Dredge the fruit out
flour & add last
Bake 1 hr.

April

Friday 19

1929

Beef loaf.

2 lbs round steak from
which all gristle has been
removed. Put through mill
& add 8 rolled soda biscuits
2 well beaten eggs, 1 tablesp
melted butter 1 cup milk
Season with salt, pepper
Worcester, & 1 Tsp Summer
Savory, 1 Tsp Mustard, & a
little onion. Mix well &

Saturday 20

form into loaf, sifting
flour on top. Baste with
Beef dripping & a little
hot water. Baste
often. 1 to 1 1/2 hours
browning. Serve
cold.

April

Sunday 21

1929

Beef Steak Pie

(floss)

2 lbs round steak
Cut in ounces. Put in
an enameled bowl or
pottery mould. Season
with pepper, salt, chopped
onion, & 1 cup cold water.

Crust of 1 cup Suet
2 c's flour 1 1/2 tsp b. powder.

1/2 tsp salt Monday 22 Moisten
with a little water, roll
out like pie crust.

Put this on top of meat
Lie the bowl & all in
a floured cloth & boil

2 hrs keeping well
covered with water all the
time.

April

Tuesday 23

1929

Snow drift Cake

$\frac{1}{4}$ c. butter $\frac{1}{2}$ c. milk
1 c. sugar $1\frac{1}{2}$ c. flour
3 egg whites $1\frac{1}{4}$ tsps
B. prod. flavoring.

Gold Cake

Wednesday 24
 $\frac{1}{2}$ c. butter $\frac{1}{2}$ c. milk
1 c. sugar 2 c. flour
4 egg yolks 2 tsps
B. prod. flavoring
and eggs last.

April

Thursday 25

1929

Friday 26

April

Saturday 27

1929

Sunday 28

April

Monday 29

1929

Worried about
Shuttleworth
and the man
and the people
and the people
and the people

Tuesday 30

May

Wednesday 1

1929

Thursday 2

May

Friday

1929

Saturday

May

Sunday 5

1929

Monday 6

May

Tuesday 7

1929

Wednesday 8

May

Thursday 9

1929

Friday 10

May

Saturday 11

1929

Sunday 12

May

Monday 13 W

1929

Tuesday 14 P

21

May

Wednesday 15

1929

Thursday 16

May

Friday 17

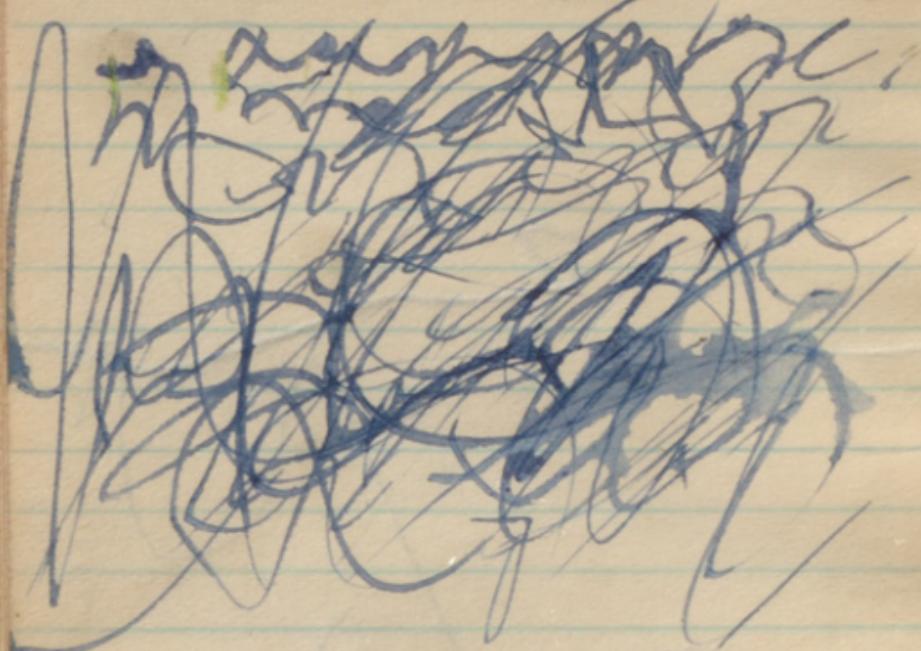
1929

Saturday 18

May 1

Sunday 19

1929

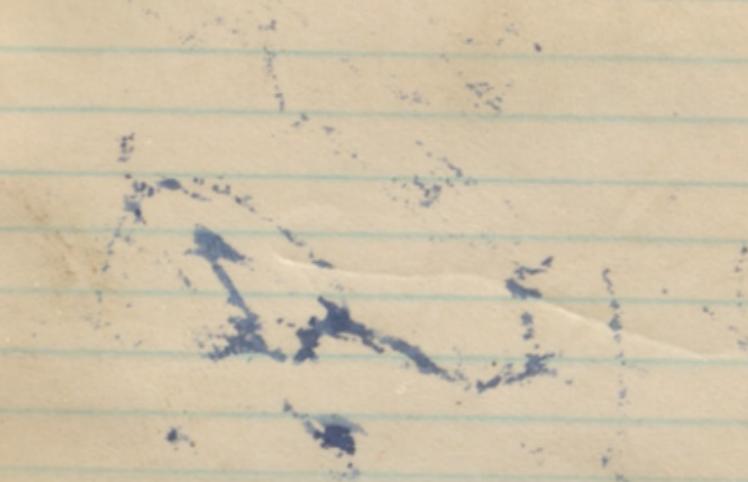


Monday 20

May

Tuesday 21

1929



Wednesday 22

May

Thursday 23

1929

Friday 24

May

Saturday 25

1929

Sunday 26

May

Monday 27

1929

Tuesday 28

May

Wednesday 29

1929

Thursday 30

1929

May

Friday 31

1929

June

Saturday 1

June

Sunday 2

1929

Monday 3

June

Tuesday 4

1929

Wednesday 5

June

Thursday 6

1929

Friday 7

June

Saturday 8

1929

Sunday 9

June

Monday 10

1929

Tuesday 11

CASH ACCOUNT—SEPTEMBER

CASH ACCOUNT—SEPTEMBER

Date	Received	Paid
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CASH ACCOUNT—OCTOBER

Date	Received	Paid
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CASH ACCOUNT—OCTOBER

Date	Received	Paid
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CASH ACCOUNT—NOVEMBER

Date	Received	Paid
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CASH ACCOUNT—NOVEMBER

Date	Received	Paid
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CASH ACCOUNT—DECEMBER

Date	Received	Paid
a beautiful recipe for lead desks Cutting for 4 PSp feet & $\frac{1}{2}$ a lead.		

Slice the hen's
 snip off the nail's
 with a knife after
 putting them in
 hot water
 cut off the 2 large
 toes, blanche the

CASH ACCOUNT—DECEMBER

Date

Received

Paid

La mala felic

CASH ACCOUNT—SUMMARY

	Received	Paid
JANUARY		
FEBRUARY		
MARCH		
APRIL		
MAY		
JUNE		
JULY		
AUGUST		
SEPTEMBER		
OCTOBER		
NOVEMBER		
DECEMBER		

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46 star

